Francisco Jimenez-Colmenero

List of Publications by Year
in descending order

140 papers	7,975 citations	36299 51 h-index	54911 84 g-index
143 all docs	143 docs citations	143 times ranked	5392 citing authors

#	Article	IF	Citations
1	Healthier meat and meat products: their role as functional foods. Meat Science, 2001, 59, 5-13.	5.5	466
2	Biogenic Amines in Meat and Meat Products. Critical Reviews in Food Science and Nutrition, 2005, 44, 489-599.	10.3	323
3	Healthier lipid formulation approaches in meat-based functional foods. Technological options for replacement of meat fats by non-meat fats. Trends in Food Science and Technology, 2007, 18, 567-578.	15.1	237
4	Potential applications of multiple emulsions in the development of healthy and functional foods. Food Research International, 2013, 52, 64-74.	6.2	207
5	Influence of different types and proportions of added edible seaweeds on characteristics of low-salt gel/emulsion meat systems. Meat Science, 2008, 79, 767-776.	5.5	192
6	Development and assessment of healthy properties of meat and meat products designed as functional foods. Meat Science, 2013, 95, 919-930.	5.5	179
7	Application of flow injection analysis for determining sulphites in food and beverages: A review. Food Chemistry, 2009, 112, 487-493.	8.2	165
8	Novel applications of oil-structuring methods as a strategy to improve the fat content of meat products. Trends in Food Science and Technology, 2015, 44, 177-188.	15.1	152
9	Physicochemical properties of low sodium frankfurter with added walnut: effect of transglutaminase combined with caseinate, KCl and dietary fibre as salt replacers. Meat Science, 2005, 69, 781-788.	5.5	150
10	Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid pÃ¢tÃ©s development. Food Hydrocolloids, 2019, 87, 960-969.	10.7	146
11	Technological and sensory characteristics of reduced/low-fat, low-salt frankfurters as affected by the addition of konjac and seaweed. Meat Science, 2010, 84, 356-363.	5.5	145
12	Relevant factors in strategies for fat reduction in meat products. Trends in Food Science and Technology, 2000, 11, 56-66.	15.1	143
13	Influence of emulsified olive oil stabilizing system used for pork backfat replacement in frankfurters. Food Research International, 2010, 43, 2068-2076.	6.2	141
14	Low-fat frankfurters enriched with nâ^'3 PUFA and edible seaweed: Effects of olive oil and chilled storage on physicochemical, sensory and microbial characteristics. Meat Science, 2009, 83, 148-154.	5.5	121
15	Nutritional composition of dry-cured ham and its role in a healthy diet. Meat Science, 2010, 84, 585-593.	5.5	120
16	Konjac gel fat analogue for use in meat products: Comparison with pork fats. Food Hydrocolloids, 2012, 26, 63-72.	10.7	113
17	Nutritional and Antioxidant Properties of Different Brown and Red Spanish Edible Seaweeds. Food Science and Technology International, 2010, 16, 361-370.	2.2	112
18	Composition and antioxidant capacity of low-salt meat emulsion model systems containing edible seaweeds. Meat Science, 2009, 83, 492-498.	5.5	109

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19	Preparation and impact of multiple (water-in-oil-in-water) emulsions in meat systems. Food Chemistry, 2013, 141, 338-346.	8.2	109
20	Frozen storage characteristics of low-salt and low-fat beef patties as affected by Wakame addition and replacing pork backfat with olive oil-in-water emulsion. Food Research International, 2010, 43, 1244-1254.	6.2	104
21	Design and nutritional properties of potential functional frankfurters based on lipid formulation, added seaweed and low salt content. Meat Science, 2009, 83, 255-262.	5.5	101
22	Healthier oils stabilized in konjac matrix as fat replacers in nâˆ’3 PUFA enriched frankfurters. Meat Science, 2013, 93, 757-766.	5.5	96
23	Konjac gel as pork backfat replacer in dry fermented sausages: Processing and quality characteristics. Meat Science, 2012, 92, 144-150.	5.5	94
24	Quality Assessment of Fresh Meat from Several Species Based on Free Amino Acid and Biogenic Amine Contents during Chilled Storage. Foods, 2018, 7, 132.	4.3	94
25	Incorporation of sardine surimi in Bologna sausage containing different fat levels. Meat Science, 1994, 38, 27-37.	5.5	90
26	Muscle protein gelation by combined use of high pressure/temperature. Trends in Food Science and Technology, 2002, 13, 22-30.	15.1	90
27	Raman spectroscopic determination of structural changes in meat batters upon soy protein addition and heat treatment. Food Research International, 2008, 41, 765-772.	6.2	90
28	Composition and physicochemical characteristics of restructured beef steaks containing walnuts as affected by cooking method. Meat Science, 2007, 77, 304-313.	5.5	88
29	Low-fat frankfurters formulated with a healthier lipid combination as functional ingredient: Microstructure, lipid oxidation, nitrite content, microbiological changes and biogenic amine formation. Meat Science, 2011, 89, 65-71.	5.5	83
30	Healthier lipid combination as functional ingredient influencing sensory and technological properties of lowâ€fat frankfurters. European Journal of Lipid Science and Technology, 2010, 112, 859-870.	1.5	82
31	Quality characteristics of low-salt restructured poultry with microbial transglutaminase and seaweed. Meat Science, 2011, 87, 373-380.	5.5	81
32	Influence of adding Sea Spaghetti seaweed and replacing the animal fat with olive oil or a konjac gel on pork meat batter gelation. Potential protein/alginate association. Meat Science, 2009, 83, 209-217.	5.5	80
33	Physicochemical and sensory characteristics of restructured beef steak with added walnuts. Meat Science, 2003, 65, 1391-1397.	5.5	78
34	A healthier oil combination and konjac gel as functional ingredients in low-fat pork liver pÃ¢tÃ©. Meat Science, 2011, 88, 241-248.	5.5	76
35	Characteristics of restructured beef steak with different proportions of walnut during frozen storage. Meat Science, 2006, 72, 108-115.	5.5	73
36	Salt and phosphate effects on the gelling process of pressure/heat treated pork batters. Meat Science, 2002, 61, 15-23.	5.5	72

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37	Olive oil-in-water emulsions stabilized with caseinate: Elucidation of proteinâ€“lipid interactions by infrared spectroscopy. Food Hydrocolloids, 2011, 25, 12-18.	10.7	72
38	Effect of total replacement of pork backfat with walnut on the nutritional profile of frankfurters. Meat Science, 2007, 77, 173-181.	5.5	71
39	Binding properties and colour of Bologna sausage made with varying fat levels, protein levels and cooking temperatures. Meat Science, 1995, 41, 301-313.	5.5	70
40	Healthier lipid combination oilâ€inâ€water emulsions prepared with various protein systems: an approach for development of functional meat products. European Journal of Lipid Science and Technology, 2010, 112, 791-801.	1.5	70
41	Healthy oil combination stabilized in a konjac matrix as pork fat replacement in low-fat, PUFA-enriched, dry fermented sausages. LWT - Food Science and Technology, 2013, 51, 158-163.	5.2	70
42	Konjac gel for use as potential fat analogue for healthier meat product development: Effect of chilled and frozen storage. Food Hydrocolloids, 2013, 30, 351-357.	10.7	70
43	Effect of pH and the presence of NaCl on some hydration properties of collagenous material from trout (Salmo irideus Gibb) muscle and skin. Journal of the Science of Food and Agriculture, 1991, 54, 137-146.	3.5	69
44	Design and development of meat-based functional foods with walnut: Technological, nutritional and health impact. Food Chemistry, 2010, 123, 959-967.	8.2	64
45	Nutritional profile of restructured beef steak with added walnuts. Meat Science, 2005, 70, 647-654.	5.5	63
46	Physicochemical properties and riboflavin encapsulation in double emulsions with different lipid sources. LWT - Food Science and Technology, 2014, 59, 621-628.	5.2	63
47	Antioxidant activity of Carob fruit extracts in cooked pork meat systems during chilled and frozen storage. Food Chemistry, 2009, 116, 748-754.	8.2	62
48	Assessment of a healthy oil combination structured in ethyl cellulose and beeswax oleogels as animal fat replacers in low-fat, PUFA-enriched pork burgers. Food and Bioprocess Technology, 2019, 12, 1068-1081.	4.7	58
49	Biogenic amine production in Spanish dry-cured â€œchorizoâ€•sausage treated with high-pressure and kept in chilled storage. Meat Science, 2007, 77, 365-371.	5.5	54
50	Physicochemical and sensory properties of healthier frankfurters as affected by walnut and fat content. Food Chemistry, 2008, 107, 1547-1552.	8.2	53
51	Characteristics of meat batters with added native and preheated defatted walnut. Food Chemistry, 2008, 107, 1506-1514.	8.2	53
52	Production of biogenic amines by lactic acid bacteria and enterobacteria isolated from fresh pork sausages packaged in different atmospheres and kept under refrigeration. Meat Science, 2011, 88, 368-373.	5.5	53
53	Raman Spectroscopic Evaluation of Meat Batter Structural Changes Induced by Thermal Treatment and Salt Addition. Journal of Agricultural and Food Chemistry, 2008, 56, 7119-7124.	5.2	52
54	Effect of cooking on the chemical composition of low-salt, low-fat Wakame/olive oil added beef patties with special reference to fatty acid content. Meat Science, 2011, 89, 27-34.	5.5	52

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55	Viscosity and emulsifying ability of fish and chicken muscle protein. International Journal of Food Science and Technology, 1985, 20, 31-42.	2.7	51
56	Application of probiotic delivery systems in meat products. Trends in Food Science and Technology, 2015, 46, 120-131.	15.1	51
57	Effect of preformed konjac gels, with and without olive oil, on the technological attributes and storage stability of merguez sausage. Meat Science, 2013, 93, 351-360.	5.5	50
58	Frozen storage of Bologna sausages as a function of fat content and of levels of added starch and egg white. Meat Science, 1996, 42, 325-332.	5.5	49
59	Infrared spectroscopic analysis of structural features and interactions in olive oil-in-water emulsions stabilized with soy protein. Food Research International, 2011, 44, 360-366.	6.2	49
60	Restructured beef with different proportions of walnut as affected by meat particle size. European Food Research and Technology, 2004, 218, 230-236.	3.3	47
61	Double emulsions to improve frankfurter lipid content: impact of perilla oil and pork backfat. Journal of the Science of Food and Agriculture, 2016, 96, 900-908.	3.5	47
62	Chilled storage characteristics of low-fat, n-3 PUFA-enriched dry fermented sausage reformulated with a healthy oil combination stabilized in a konjac matrix. Food Control, 2013, 31, 158-165.	5.5	46
63	Polysaccharide gels as oil bulking agents: Technological and structural properties. Food Hydrocolloids, 2014, 36, 374-381.	10.7	46
64	Oxidative stability of n-3 fatty acids encapsulated in filled hydrogel particles and of pork meat systems containing them. Food Chemistry, 2015, 184, 207-213.	8.2	46
65	Comparison of simple, double and gelled double emulsions as hydroxytyrosol and n-3 fatty acid delivery systems. Food Chemistry, 2016, 213, 49-57.	8.2	46
66	Heating of Chicken and Pork Meat Batters under Pressure Conditions:Â Protein Interactions. Journal of Agricultural and Food Chemistry, 1998, 46, 4706-4711.	5.2	45
67	The effect of household storage and cooking practices on quality attributes of pork burgers formulated with PUFA- and curcumin-loaded oleogels as healthy fat substitutes. LWT - Food Science and Technology, 2020, 119, 108909.	5.2	45
68	Optimisation of a chromatographic procedure for determining biogenic amine concentrations in meat and meat products employing a cation-exchange column with a post-column system. Food Chemistry, 2012, 130, 1066-1073.	8.2	43
69	Biogenic amine content in Spanish retail market meat products treated with protective atmosphere and high pressure. European Food Research and Technology, 2004, 218, 237-241.	3.3	42
70	Microbial transglutaminase and caseinate as cold set binders: Influence of meat species and chilling storage. LWT - Food Science and Technology, 2006, 39, 692-699.	5.2	42
71	EFFECT OF SEASONAL VARIATIONS ON PROTEIN FUNCTIONAL PROPERTIES OF FISH DURING FROZEN STORAGE. Journal of Food Biochemistry, 1988, 12, 159-170.	2.9	41
72	Antioxidant activity of hydroxytyrosol in frankfurters enriched with n-3 polyunsaturated fatty acids. Food Chemistry, 2011, 129, 429-436.	8.2	41

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73	Transglutaminase as binding agent in fresh restructured beef steak with added walnuts. Food Chemistry, 2004, 85, 423-429.	8.2	37
74	Elucidation of structural changes in soy protein isolate upon heating by Raman spectroscopy. International Journal of Food Science and Technology, 2009, 44, 711-717.	2.7	37
75	Biogenic amines in pressurized vacuum-packaged cooked sliced ham under different chilled storage conditions. Meat Science, 2007, 75, 397-405.	5.5	36
76	High pressure/thermal treatment of meat batters prepared from freezeâ€“thawed pork. Meat Science, 2000, 54, 357-364.	5.5	34
77	Determination of preservatives in meat products by flow injection analysis (FIA). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 1167-1178.	2.3	34
78	Enriched nâˆ’3 PUFA/konjac gel low-fat pork liver pÃ¢tÃ©: Lipid oxidation, microbiological properties and biogenic amine formation during chilling storage. Meat Science, 2012, 92, 762-767.	5.5	34
79	Lipid and protein structure analysis of frankfurters formulated with olive oil-in-water emulsion as animal fat replacer. Food Chemistry, 2012, 135, 133-139.	8.2	33
80	Biogenic amine production by Gram-positive bacteria isolated from Spanish dry-cured â€œchorizoâ€• sausage treated with high pressure and kept in chilled storage. Meat Science, 2008, 80, 272-277.	5.5	32
81	Production variations of nutritional composition of commercial meat products. Food Research International, 2010, 43, 2378-2384.	6.2	31
82	Oil bulking agents based on polysaccharide gels in meat batters: A Raman spectroscopic study. Food Chemistry, 2013, 141, 3688-3694.	8.2	31
83	Emulsion gels containing n-3 fatty acids and condensed tannins designed as functional fat replacers. Food Research International, 2018, 113, 465-473.	6.2	30
84	Effect of light on colour and reaction of nitrite in sliced pork bologna under different chilled storage temperatures. Meat Science, 1991, 30, 235-244.	5.5	29
85	Ingredient Interaction Effects on Protein Functionality: Mixture Design Approach. Journal of Food Science, 1993, 58, 656-662.	3.1	28
86	Effect of cooking method on the fatty acid content of reduced-fat and PUFA-enriched pork patties formulated with a konjac-based oil bulking system. Meat Science, 2014, 98, 795-803.	5.5	28
87	Effects of probiotic strains, Lactobacillus plantarum TN8 and Pediococcus acidilactici, on microbiological and physico-chemical characteristics of beef sausages. LWT - Food Science and Technology, 2018, 92, 195-203.	5.2	28
88	Influence of high pressure and heating treatments on physical parameters of water-in-oil-in-water emulsions. Innovative Food Science and Emerging Technologies, 2014, 23, 1-9.	5.6	25
89	Konjac-based oil bulking system for development of improved-lipid pork patties: Technological, microbiological and sensory assessment. Meat Science, 2015, 101, 95-102.	5.5	25
90	Bioaccessibility of hydroxytyrosol and n-3 fatty acids as affected by the delivery system: simple, double and gelled double emulsions. Journal of Food Science and Technology, 2017, 54, 1785-1793.	2.8	25

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91	Olive oil based edible W/O/W emulsions stability as affected by addition of some acylglycerides. Journal of Food Engineering, 2017, 196, 18-26.	5.2	25
92	Application of flow injection analysis to determine protein-bound nitrite in meat products. Food Chemistry, 2007, 101, 812-816.	8.2	24
93	Antioxidant activity of Hypericum perforatum L. extract in enriched n-3 PUFA pork meat systems during chilled storage. Food Research International, 2012, 48, 909-915.	6.2	24
94	Raman Spectroscopic Study of Structural Changes upon Chilling Storage of Frankfurters Containing Olive Oil Bulking Agents As Fat Replacers. Journal of Agricultural and Food Chemistry, 2014, 62, 5963-5971.	5.2	24
95	Consequences of high-pressure processing of vacuum-packaged frankfurters on the formation of polyamines: Effect of chilled storage. Food Chemistry, 2007, 104, 202-208.	8.2	23
96	Lutein-enriched frankfurter-type products: Physicochemical characteristics and lutein in vitro bioaccessibility. Food Chemistry, 2010, 120, 741-748.	8.2	23
97	Low-fat pork liver pÃ¢tÃ©s enriched with n-3 PUFA/konjac gel: Dynamic rheological properties and technological behaviour during chill storage. Meat Science, 2012, 92, 44-52.	5.5	23
98	Effect of polyphenols dietary grape by-products on chicken patties. European Food Research and Technology, 2018, 244, 367-377.	3.3	23
99	Effect of different strategies of Lactobacillus plantarum incorporation in chorizo sausages. Journal of the Science of Food and Agriculture, 2019, 99, 6706-6712.	3.5	22
100	High pressure processing of meat batters with added walnuts. International Journal of Food Science and Technology, 2005, 40, 47-54.	2.7	21
101	Characteristics of pressurised pork meat batters as affected by addition of plasma proteins, apple fibre and potato starch. Journal of the Science of Food and Agriculture, 2000, 80, 1230-1236.	3.5	20
102	Influence of Thermal Treatment on Gelation of Actomyosin from Different Myosystems. Journal of Food Science, 1994, 59, 211-215.	3.1	19
103	Effect of encapsulated Lactobacillus plantarum as probiotic on dryâ€sausages during chilled storage. International Journal of Food Science and Technology, 2020, 55, 3613-3621.	2.7	19
104	DSC study on the influence of meat source, salt and fat levels, and processing parameters on batters pressurisation. European Food Research and Technology, 2000, 211, 387-392.	3.3	18
105	High-pressure processing of myosystems. Uncertainties in methodology and their consequences for evaluation of results. European Food Research and Technology, 2003, 217, 461-465.	3.3	18
106	Walnut, microbial transglutaminase and chilling storage time effects on salt-free beef batter characteristics. European Food Research and Technology, 2006, 222, 458-466.	3.3	18
107	Filled hydrogel particles as a delivery system for nâˆ’3 long chain PUFA in low-fat frankfurters: Consequences for product characteristics with special reference to lipid oxidation. Meat Science, 2015, 110, 160-168.	5.5	18
108	Infrared Study of Structural Characteristics of Frankfurters Formulated with Olive Oil-in-Water Emulsions Stabilized with Casein As Pork Backfat Replacer. Journal of Agricultural and Food Chemistry, 2011, 59, 12998-13003.	5.2	17

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109	Storage stability of low-fat sodium reduced fresh merguez sausage prepared with olive oil in konjac gel matrix. Meat Science, 2013, 94, 438-446.	5.5	17
110	Changes in fatty acids and polar material of restructured low-fat or walnut-added steaks pan-fried in olive oil. Meat Science, 2008, 80, 431-441.	5.5	16
111	Implications of domestic food practices for the presence of bioactive components in meats with special reference to meat-based functional foods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2334-2345.	10.3	16
112	Effects of improved fat content of frankfurters and pÃ¢tÃ©s on lipid and lipoprotein profile of volunteers at increased cardiovascular risk: a placebo-controlled study. European Journal of Nutrition, 2014, 53, 83-93.	3.9	15
113	Chia (Salvia hispanica L.) a Promising Alternative for Conventional and Gelled Emulsions: Technological and Lipid Structural Characteristics. Gels, 2019, 5, 19.	4.5	15
114	Technological characteristics of cold-set gelled double emulsion enriched with n-3 fatty acids: Effect of hydroxytyrosol addition and chilling storage. Food Research International, 2017, 100, 298-305.	6.2	14
115	Pressure-assisted gelation of chemically modified poultry meat batters. Food Chemistry, 2001, 75, 203-209.	8.2	13
116	Biogenic Amine Formation and Nitrite Reactions in Meat Batter As Affected by High-Pressure Processing and Chilled Storage. Journal of Agricultural and Food Chemistry, 2006, 54, 9959-9965.	5.2	13
117	Role of cathepsin D activity in gelation of chicken meat heated under pressure. Food Chemistry, 2003, 80, 241-247.	8.2	12
118	Influence of an extract of liver on colour and shelf stability of sliced bologna. Meat Science, 1987, 21, 219-230.	5.5	11
119	Changes in protein function of sardines stored in ice with and without added salt. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1990, 190, 195-198.	0.6	11
120	Rheological changes during thermal gelation of meat batters containing surimi from alaska pollack (Theragra chalcogramma) or sardine (Sardina pilchardus). Journal of the Science of Food and Agriculture, 1992, 59, 117-122.	3.5	11
121	BIOGENIC AMINE FORMATION IN REFRIGERATED FRESH SAUSAGE â€œCHORIZOâ€•KEEPS IN MODIFIED ATMOSPHERE. Journal of Food Biochemistry, 2012, 36, 449-457.	2.9	11
122	Responses of Pseudomonas fluorescens to combined high pressure/temperature treatments. European Food Research and Technology, 2002, 214, 511-515.	3.3	10
123	Impact of Culinary Procedures on Nutritional and Technological Properties of Reduced-Fat Longanizas Formulated with Chia (Salvia hispanica L.) or Oat (Avena sativa L.) Emulsion Gel. Foods, 2020, 9, 1847.	4.3	9
124	Influence of low voltage electrical stimulation and rate of chilling on post-mortem glucolysis in lamb. Food Chemistry, 1988, 29, 257-267.	8.2	8
125	Effects of different levels of fat on rheological changes and microstructure of meat batters during heat processing. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1993, 197, 109-113.	0.6	8
126	Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent. LWT - Food Science and Technology, 2015, 62, 711-717.	5.2	8

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127	Biogenic Amines in Low- and Reduced-Fat Dry Fermented Sausages Formulated with Konjac Gel. Journal of Agricultural and Food Chemistry, 2012, 60, 9242-9248.	5.2	7
128	Effect of long frozen storage on the formation of triglyceride alteration compounds of pan-fried functional restructured beef steaks. Meat Science, 2009, 81, 726-730.	5.5	6
129	Effects of improved fat meat products consumption on emergent cardiovascular disease markers of male volunteers at cardiovascular risk. Journal of Physiology and Biochemistry, 2016, 72, 669-678.	3.0	6
130	Survival of probiotic Lactobacillus plantarum and Enterococcus faecium in alginate beads during stress treatments. Nutrition and Food Science, 2019, 49, 273-283.	0.9	5
131	Effect of freezing and frozen storage on the aromatic hydrophobicity of pork myosin. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1991, 193, 441-444.	0.6	4
132	Essay of Different Extraction Procedures in Capelin Fish Meal for Biogenic Amine Determination by HPLC. Journal of Aquatic Food Product Technology, 2015, 24, 443-453.	1.4	4
133	Modeling the influence of functional additives in beef sausages using a Box-Benkhen design: Effects on quality characteristics. Food Bioscience, 2020, 35, 100572.	4.4	4
134	Biogenic Amines in Seafood Products. , 2009, , 833-850.		4
135	IMPACT OF IMPROVED FAT-MEAT PRODUCTS CONSUMPTION ON ANTHROPOMETRIC MARKERS AND NUTRIENT INTAKES OF MALE VOLUNTEERS AT INCREASED CARDIOVASCULAR RISK. Nutricion Hospitalaria, 2015, 32, 710-21.	0.3	4
136	New Approaches for the Development of Functional Meat Products. Food Additives, 2006, , 275-308.	0.1	3
137	Coagulation, Thrombogenesis, and Insulin Resistance Markers in Increased-Cardiovascular-Risk Subjects Consuming Improved-Fat Meat Products. Journal of the American College of Nutrition, 2019, 38, 334-341.	1.8	2
138	Improving Lipid Content in Muscle-Based Food: New Strategies for Developing Fat Replacers Based on Gelling Processes Using Healthy Edible Oils. , 2019, , 185-198.		2
139	Response to the letter to the editors of Dr. Demeyer. Meat Science, 2010, 86, 531.	5.5	1
140	Influence of electrical stimulation on lamb quality during forzen storage. International Journal of Refrigeration, 1989, 12, 164-168.	3.4	0